

James Martin

BIOGRAPHY



James Martin made a great impact with his television debut in November '96 and has rarely been off screen since. Currently he is presenter of BBC 1's hugely successful *Saturday Kitchen*; regularly attracting viewers in excess of 3.5 million. He was a regular face on *Ready Steady Cook* (BBC2), has hosted many series for UKTV, and in 2006 reached the semi-finals of *Strictly Come Dancing* (BBC1).

In 2008 **James** featured in prime time special *The Real Italian Job* (BBC2) where he lived his dream of racing in the exclusive *Millie Miglia* race in Italy in a vintage sports car. With over 3.5 million viewers it cemented **James'** role as a car enthusiast and expert.

James had great success with three series of *Operation Hospital Food* (BBC1), and his latest series' include *James Martin's Food Map of Britain* (BBC2), BBC1 series *Operation Meet the Street* in December 2014, and a second series of *Home Comforts* on BBC1 in January 2015.

James is the author of 13 best-selling and award winning cookbooks, as well as his autobiography *Driven* (HarperCollins). His latest title *Home Comforts* was published by Quadrille in December 2014 to accompany the BBC TV series.

James' career began at *Castle Howard* where his father ran the catering and **James** often helped out. He was Student of the Year for three years running at *Scarborough Technical College*, and at the tender age of 22, he opened the *Hotel and Bistro du Vin* in Winchester as Head Chef, where he changed the menu every day. In 2012 **James** opened his second restaurant inside the newly refurbished hotel, The Talbot, in Malton, North Yorkshire, where he spent all of his childhood. The restaurant was placed in the Michelin Guide in 2012 with **James** stepping down in January 2015 after 3 years. *James Martin Manchester* opened in September 2013 inside the Manchester235 Casino, and his latest venture is *James Martin Kitchen* due to open in 2015 at Stansted airport.

In 2013 **James** was honoured with 'The Craft Guild of Chefs Special Award' for outstanding contribution to the industry. His series *Food Map of Britain* was awarded 'Best Daytime and Early Peak programme' by the Royal Television Society in March 2014.

A keen journalist, **James** has had a weekly column in the *Mail on Sunday's Live* magazine on cars and motoring, as well as food columns for *BBC Good Food Magazine* and *Sky* magazine. He makes regular appearances around the world including *BBC Good Food show*, *Good Food & Wine Show South Africa*, and *Gourmet Abu Dhabi* to name a few.

James' licensing endeavours include a range of small electricals with *Wahl Cookware*, knives and kitchen textiles with *Stellar/Horwoods* and serverware with *Denby*. **James** has also launched his own range of bread and cake mixes and hampers. He was a consultant with *P&O Cruises* on the restaurants and menus for their *Ocean Village* cruise ships for many years and in March 2015 he is launching *The Cookery Club* master classes on board the new ship *Britannia*. He is also currently consultant to *Thomas Cook*, creating in-flight meals for the airline.

James is passionate about celebrating British food, using the best ingredients possible and creating simple, delicious recipes accessible to all. When not busy pursuing his love of food, **James** spends his time driving his collection of vintage cars and flying around the country with his newly acquired pilot's license.

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